

Sample à la carte menu

Garlic olives £4.00 Roasted almonds £3.50
 Extra bread £3.50 Sauté chorizo & fennel seeds £4.50

Carrot & fennel soup, crispy sage £8.50
 Mulled pear, chicory, Roquefort, roasted walnuts £9.00
 Mackerel Pâté, soused mackerel, pickled red cabbage, dill, croutes £9.00
 Smoked duck pastrami, Medjool dates, pickled walnuts, bitter leaves £12.50
 Pigeon, celeriac remoulade, purple potatoes, mustard dressing £12.50
 Scallops, kimchi, pak choi, seaweed aioli, black sesame £14.00

Wild mushroom & shallot tarte fine £17.50
 Onglet steak, mustard & tarragon butter, pommes frites £21.00
 Chicken breast, celeriac purée, celeriac fondant, wild mushrooms £21.50
 Sea bass, puy lentils, salsa verde £23.00
 Roast cod, chorizo croquette, samphire, black garlic £26.00
 Devon duck breast, braised chicory, Jerusalem artichoke, Seville orange sauce £28.00
 Sirloin steak, green peppercorn sauce, pommes frites £32.00

Sides £4.00

Green salad Pommes frites Cornish new potatoes January king Cabbage
 Green beans & toasted almonds

Poached rhubarb, whipped mascarpone, vanilla crumb £7.50
 Cherry & almond tart, vanilla ice cream £8.50
 Cremeux au chocolat, hazelnut, Dulce de leche, lemon & ginger tuille £8.00
 Rice pudding, Seville orange marmalade £8.00
 Brie, chutney & biscuits £8.00
 (add Morbier and/or Bleu d' Auvergne £2.00 each)
 Sorbet or Ice cream (please ask for flavours) 2 scoops £5.00 or 3 scoops £7.00

Please note that some dishes may contain nuts or traces of nuts, lactose or gluten.

Fish dishes may contain small bones.

If you have any allergies please make a member of our team aware.

For tables of 5 or more an optional 12.5% will be added to your bill. Service goes directly to the team.